

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : 62-257346

(43)Date of publication of application : 09.11.1987

---

(51)Int.Cl.

A23G 3/00

---

(21)Application number : 61-098262

(71)Applicant : LOTTE CO LTD

(22)Date of filing : 30.04.1986

(72)Inventor : IIJIMA YOSHIO

YAMABE RYOHEI

OGIWARA HIROKO

---

## (54) PREPARATION OF FONDANT-LIKE SUGAR CANDY FROM PALATINOSE

(57)Abstract:

PURPOSE: To prepare a fondant-like sugar candy containing by-produced trehalose as a crystallization inhibitor, at a low cost, by adjusting the ratio of palatinose to trehalose in various sugar mixture produced in the production of palatinose.

CONSTITUTION: In the production of palatinose from sucrose by an enzymatic reaction, the contents of palatinose and trehalose in produced various sugar mixture are adjusted to 60W80% and 10W20%, respectively, and the sugar syrup having adjusted sugar ratio is boiled down, cooled and stirred to obtain a fondant-like sugar candy of palatinose containing by-produced trehalose as a crystallization inhibitor at a low cost. A remarkable cost reduction can be achieved compared with conventional method and the product can be used as a raw material of palatinose cake which is socially desired to be spread because of its cariostaticity.

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : 62-257346

(43)Date of publication of application : 09.11.1987

---

(51)Int.Cl.

A23G 3/00

---

(21)Application number : 61-098262

(71)Applicant : LOTTE CO LTD

(22)Date of filing : 30.04.1986

(72)Inventor : IIJIMA YOSHIO

YAMABE RYOHEI

OGIWARA HIROKO

---

## (54) PREPARATION OF FONDANT-LIKE SUGAR CANDY FROM PALATINOSE

(57)Abstract:

PURPOSE: To prepare a fondant-like sugar candy containing by-produced trehalose as a crystallization inhibitor, at a low cost, by adjusting the ratio of palatinose to trehalose in various sugar mixture produced in the production of palatinose.

CONSTITUTION: In the production of palatinose from sucrose by an enzymatic reaction, the contents of palatinose and trehalose in produced various sugar mixture are adjusted to 60W80% and 10W20%, respectively, and the sugar syrup having adjusted sugar ratio is boiled down, cooled and stirred to obtain a fondant-like sugar candy of palatinose containing by-produced trehalose as a crystallization inhibitor at a low cost. A remarkable cost reduction can be achieved compared with conventional method and the product can be used as a raw material of palatinose cake which is socially desired to be spread because of its cariostaticity.